KORYO™

USER'S MANUAL

KOT 1921

Heat Wave

ELECTRIC **OVEN**

WARRANTY 1 YEAR

Please read the manual carefully before use
HOUSEHOLD USE ONLY

Dear Customer,

Congratulations! Thank you for buying this KORYO appliance. Your new OTG has been designed for your convenience. We are sure you will get many years of trouble free service from this appliance.

Before commissioning this device please read this user manual carefully. Please retain this user manual, warranty certificate, sales receipt and if possible carton with the inner packaging.

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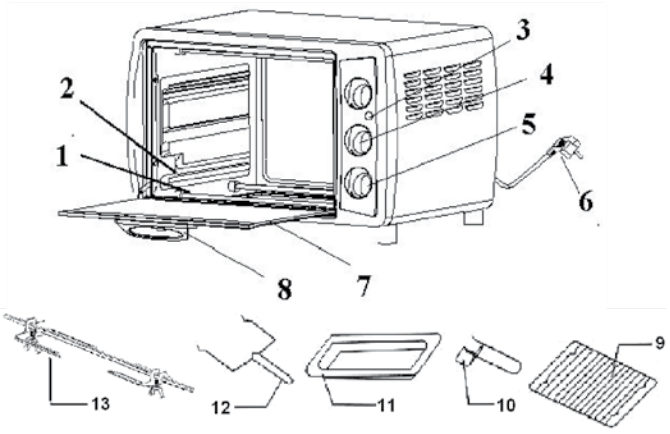
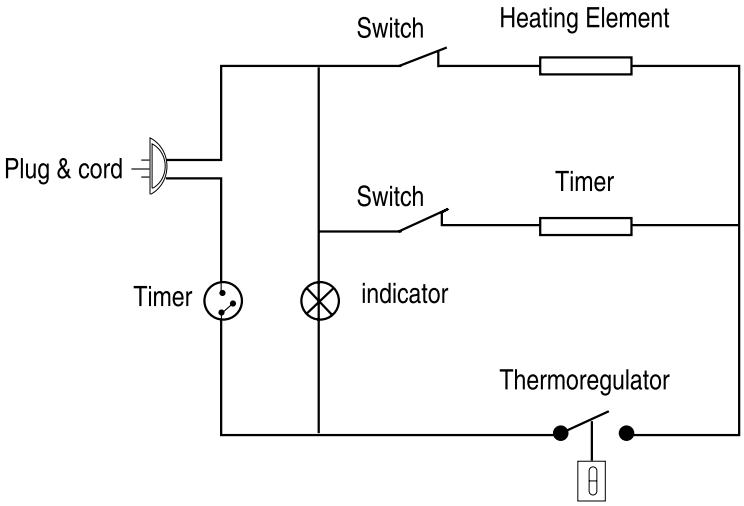
PARTS IDENTIFICATION



1. Heating element
2. Shelf position
3. Indicator light
4. Heating position
5. Timer knob
6. Cord and plug
7. Glass door
8. Door handle
9. Baking net
10. Tray handle
11. Food tray
12. Rotisserie Handle
13. Rotisserie fork

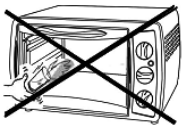
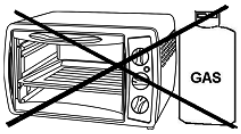
CIRCUIT



SPECIFICATION

Model No.	KOT 1921
Power Supply	230V AC, 50Hz
Power Consumption	1380W
Package Dimension	470 x 355 x 360 mm
Net Weight	5.5 Kgs

CAUTION

	Always use the food fork when inserting or removing the tray. Touching these will cause severe burns.
	When hot, do not apply water to the glass window. It may cause the glass to break.
	When unplugging the cord, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord.
	Do not position the unit close to a gas burner or other source of high temperature or do not direct an electric fan, at the unit during use. Doing so could prevent correct temperature control.
	Do not wet the power cord nor touch the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the outlet could cause a fire.

When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. The oil will drip in to the gap between foils.

USE INDICATION

Special instruction: The parts and accessories varies from different models.

Food tray and wire rack

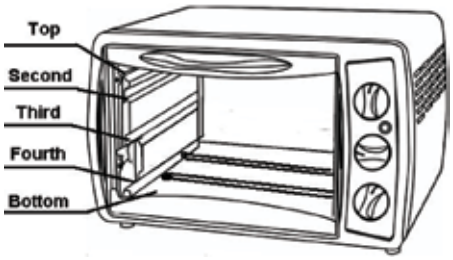
Food tray		How to use tray handle
	Roast Chicken, Hamburg steak, Gratin, Sponge cake, almost all other oven-cooked foods	

Wire rack		
	Baked potatoes, dry food	

Wire rack		
	For food which will drip / boiled fish, etc.	

The trays are not perfectly square.

Note: Be careful when removing pudding and other hot liquids.

Rack Support	
You can adjust the Tray at 3 different positions according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the second rack support. For roasting a chicken, use the fourth or the bottom rack support.	

METHOD OF CLEANING

	Take off the plug and cool down before cleaning.
	When cleaning, wash the interior and exterior surface, tray, grid,and food fork with soft cotton (or sponge) with neutral cleaner. Then wash with clean water. Do not use hard brush or any others to wash, so as not to scrape the interior surface of the oven, and to protect the tray, the net and the food fork.
	Do not use the toxic and abrasive cleaners such as gasoline, polishing powder, solvent.

BAKING REFERENCE OF COMMON FOOD

Type of food	Temperature	Site (Shelf)	Time
Bread	180	3	9-13
Cake	180	2	25-35
Fish	250	2	10-15
Chicken/Duck	220-250	2	30-45
Pancake	160	1	7-10
Beef	250	2	8-15
Egg/Peanut	125-150	2	6-10
Hot Dog	200	2	6-10
Hamburger	240	2	10-14

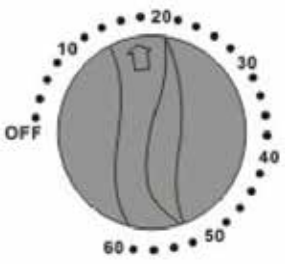
OPERATING INSTRUCTIONS

Before using the unit for the first time:

Heat the empty oven.

1. Insert the tray and baking net.
2. Set the heater operating switch to “UPPER &LOWER”, set the temperature control dial to “250°C” and heat the empty oven for about 10 minutes.

Note: There may be some smoke and a burning smell at first use, but this is not a malfunction.



Temperature control dial:
Set the Temperature Control Dial for the dishes which you are going to cook.

Heat Operating Switch:
Select “upper” “Lower” or “Upper and lower” according to the dishes you are going to cook. You can observe whether the heaters are working or not by observing the front Indicator light.

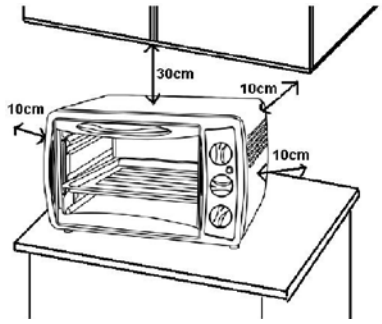
1. Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
2. Set the timer by turning it clockwise. The oven will turn off automatically at the end of the selected time and a bell will ring

- When setting the timer to less than 5 min, turn it to more than 6 min. and then back to the selected time.

3. The oven can be turned off manually during cooking by turning the timer counter-clockwise to the “0FF” position.

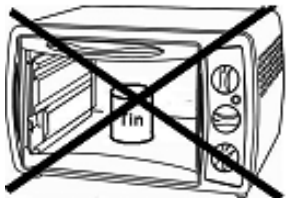
Note: If the inside of the oven is dirty, cooking may take slightly longer than usual.

CAUTION



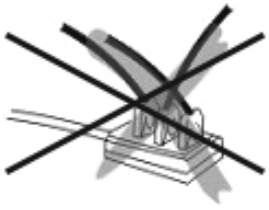
If the oven is positioned to close to a wall, the wall will be burned or stained. Be sure the curtain, etc., are not in contact with the body. Do not put anything between the bottom of the body and the surface on which it is set, an object so placed could be burned.

Do not put anything on the oven while using it, the heat could cause deformation, cracking, etc.



Any bottled or tinned food cannot be heated directly as the bottle or tin would be broken out and scald the person.

Be careful! Not to burn yourself during use or immediately after use. The metal parts and glass window of the door become extremely hot during use. Be careful not to touch them when opening and closing the door.



AC power must be taken from a properly wired outlet. Insert the plug completely into the socket. if it is not, it could become abnormally hot. Do not use an electric light outlet. Never connect multiple plugs to the same outlet

MAINTENANCE

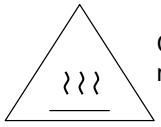
1. Other than cleaning mentioned in this instruction manual, no additional maintenance of the appliance is required.
2. Repairs, when necessary, must be performed at an authorised service facility.
3. This appliance is intended for HOUSEHOLD USE ONLY and not for commercial or industrial use.

WARNING

If the supply cord is damaged, the manufacturer or its service agent must replace it.

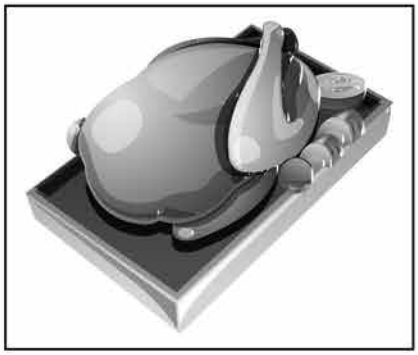
SPECIAL WARNING

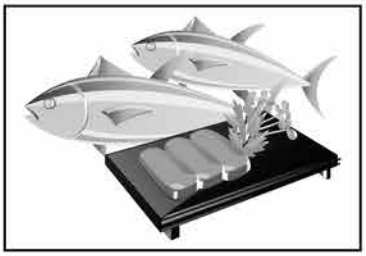
Recycling symbol, don’t dispose of the product with household refuse.



Caution: The temperature of the accessible surface may be high when the appliance is operating.

RECIPES





BAKED POTATOES

Ingredients

Potatoes peeled slice	1 cm thick 1 kg
Tomatoes sliced	1 cm thick 1/2 kg
Onions sliced fine	4-5 nos.
Coriander chop	1 bunch
Salt & pepper	To taste

Setting

Cooking temperature	180ºC
Shelf placement	Centre
Heater select	Both

Method

Grease baking dish. Lay one slice of potato, one slice of tomato and one slice of onion. They should overlap each other until the dish is full. Sprinkle chopped dhania and seasoning to taste. Bake in a moderately hot oven until the potatoes are soft and the water is absorbed.

PANEER TIKKAS

Ingredients

Paneer	1/2 kg
Curd	1/2 cup
Ginger (crushed)	1/4 tsp.
Chilli powder	1/2 tsp.
Garam masala	1 tsp.
Orange colour	A little
Salt	To taste

Also potatoes, tomatoes, onions and capsicums.

Setting

Cooking time	5-7 minutes
Cooking temperature	160ºC
Shelf placement	Centre
Heater select	Both

Method

Cut paneer into one inch cubes. In a bowl, mix curd with all the masala. Add paneer to masala, dip the paneer well into the masala and leave it for 3 - 4 hours. Boil the potatoes, capsicums and onions. Smear all these vegetables with salt. Thread the paneer and vegetables alternately on the greased skewers and place them on wire grill. Brush with oil and toast for about 5-7 minutes, turning often, till evenly done.

TANDOORI ROTI

Setting

Shelf placement	Middle
Heater select	Both

Place drip tray in the middle rack of the oven. Allow the oven to heat up till the heaters are glowing red.

Roll out 1/4 inch thick ‘Roti’ - Place on the heated tray and allow it to remain inside for about 2 minutes, until the rotis puff up and a light brown crust forms.

BAKED VEGETABLES

Ingredients

French beans	100 gms
Carrots	100 gms
Salad oil	1 tsp.
Tomato cut in slices	1 large
Vinegar	1 teaspoon
Milk	1 1/2 cup
Maida	2 tbs.
Mustard powder	1/2 tsp.
Salt and pepper	To taste
Oil	3 or 4 tbs.
Grated cheese	A little

Setting

Cooking time	15-20 minutes
Cooking temperature	180º C
Shelf placement	Centre
Heater select	Both

Method
Wash and dice all the vegetables into small pieces. Boil these vegetables adding a little salt. Strain them and keep them aside. Make white sauce, in a pan. Heat slightly and add sieved maida till light brown. Remove the pan from fire, add stirring milk all the time. Add salt, pepper, mustard powder and vinegar and place the pan on fire again but for not more than 30 seconds. After the white sauce is made, add it to the vegetables and mix well. Then grease the oven drip tray and spread the vegetable mix. Top it with grated cheese, and sprinkle a bit of salad oil. Place the tray in the oven and bake it, till it becomes brown on top.

TANDOORI ALOO

Ingredients

Curds	1 cup
Small round potatoes	250 gms
Oil	1/4 cup
Garlic	8 pcs.
Ginger	1” pc.
Cumin powder	1 tsp.
Kashmiri chilli	1 tbs.
Hot chilli powder	1 tsp.
Turmeric powder	1 tsp.
Gram flour	1 1/2 tbs.
Salt	To taste

Setting

Cooking time	15 min.
Temperature	150ºC
Shelf placement	Top
Heater select	Top

Method
Drain the curds in a strainer or muslin cloth for 2 hrs. Boil the potatoes. To do this, as soon as the cooker reaches the maximum pressure, keep on the fire for 1 minute then take it off the fire. Peel the potatoes. Heat oil in a pan. Fry the potatoes golden brown. Drain on brown paper. Peel the ginger and garlic. Grind with a few teaspoons water. Mix the ginger, garlic, cumin, chilli, turmeric, gram flour and salt into the curd. Marinate the potatoes in this mixture for 30 min. Preheat the oven at 150ºC. Skewer the potatoes and put the skewers on the wire grill and place the wire grill in the oven and grill. Rotate the skewers every few minutes to change the position of skewers. Bake the potatoes for 15 min. Serve speared with toothpicks.

SAVOURY VEGETABLE RING

Ingredients

Potatoes boiled	3 medium sized
Maida	2 tablespoons
Onions	2 medium sized
Green chillies	6 nos.
Garam masala	1/2 tablespoon
Peas boiled	1 cup
Cauliflower (very tiny pieces)	1/2 cup
Sweet butter milk	1 1/2 cups
Gram flour	2 cups
Garlic and ginger	a little
Grated cheese	1/2 cup
Baking powder	1/4 teaspoon
Mint leaves	5-6 leaves
Oil or ghee	3 tablespoons
Coriander leaves	Few for garnish
Carrot	1 small, grated

Setting

Cooking time	Till golden brown
Cooking temperature	190ºC
Shelf placement	Centre
Heater select	Both

Method
Mash potatoes well. Chop onions, chillies and coriander and grind garlic, ginger and mint leaves. Saute chopped onions, etc with ground ingredients and garam masala in oil. Add gram flour and maida and fry. Mix potatoes, vegetables, salt, buttermilk and add baking powder. Sprinkle the grated cheese on top. Put it in a greased ring mould and bake until golden brown. Serve garnished with coriander and grated carrots.

KASTURI MACHCHI

Ingredients	
Rohu fish, Sliced/cut in chunks	500 gm
Salt and turmeric	To marinate
Groundnut oil or ghee	7-8 tbs.
Onion (large)	5 nos.
Ginger	100 gm
Garlic	10 cloves
Curd	1 cup
Salt	To taste
Sugar	1 tbs.
Tomato ketchup	1/4 cup
Chilli sauce	1 tsp.
Bay leaves	4 nos.
Green cardamom	10 nos., pounded
Cinnamon	1 stick, pounded

Settings	
Cooking Time	30 minutes
Temperature	180ºC
Shelf placement	Centre
Heater select	Both

Method

Smear each piece of fish with a little salt and turmeric. Heat oil in pan and fry lightly. Keep aside for the moment. Put onion, ginger and garlic into the grinder. Puree and then pour into a fine strainer or clean muslin cloth. Squeeze the juice out and discard the residue. Heat the remaining oil or ghee in pan. Temper with bay leaves, pounded cardamom and cinnamon. Add curd and juice of onion, etc., stir, fry 2 minutes. Pour the curd mixture, tomato ketchup, chilli sauce and sugar into baking dish with well fitting lid or foil. Lay fish pieces in it. Bake for 30 minutes and serve immediately.

SHAHJAHANI PULAO

Ingredients	
Bones from mutton	70 gms
Chopped onion	1 no.
Pepper corns	16 nos.
Salt	1 1/2 tsp.
Cloves	8 nos.
Cinnamon	1/2 pc.
Water	3 cups.

FOR GARNISH

Ghee	9 tbs
Sultanas	2 tbs
Almonds	12 nos.
Cashew nuts	18-20 nos.
Finely sliced onion	2 (medium) nos.
Shredded green chillies	2-3 no.
Finely chopped coriander	1 tbs

FOR THE PULAO

Finely chopped onion	2 (medium) nos.
Lean mutton	500 gms.
Salt	1/2 tsp
Red chilli powder	1/2 tsp
Ginger	11/2 pc
Garlic	3-4 cloves
Rice (washed and soaked)	2 cups
Strained curd	1/2 cup +cream 1/2 cup + salt 1/4 tsp mixed together
Red chilli powder	To taste
Garam masala	1 tsp
Black cumin seeds	1 tsp

Setting	
Cooking time	15 min.
Temperature	150ºC
Shelf placement	Centre
Heater select	Both

Method

Put the stock mixture into cooker. After it reaches maximum pressure, reduce heat and keep for 25 minutes. Allow pressure to drop by itself. Strain the stock- the yakhni-and reserve. While the stock as being cooked , heat the ghee and the sultanas. Fry lightly. Separately, fry the nuts and sliced onions. Keep aside. Into the same ghee, add chopped onions for the pulao. Fry golden brown. Add the meat, a few pieces at a time, and fry till juices dry up. Mix the chopped onions, salt and chilli and fry for another 10 minutes. While the meat is frying, grind together the ginger and garlic in the grinder. Add a few tsp water. As soon as the meat has browned, add this paste, a little at a time. When it is all used up, add 1/2 cup water and put the meat into pressure cooker. Close it and let it come to maximum pressure. Reduce heat and keep for on low 10 minutes. Allow the pressure to reduce on its own. Open and dry up any remaining moisture. Remove the pieces of meat from the pan and keep aside for the moment. Into the same masala, left in the cooker, put the drained rice. Fry the rice for 2-3 minutes then add to it 31/2 cups water. Scrape up all the masalas from the bottom and stir thoroughly with the rice and water in the cooker. Cook till done. Grease a dish and into it put a layer of rice then meat, then the curd cream mixture. Sprinkle each layer with a little red chilli, garam masala and cummin. Repeat the layers. Finish with a layer of rice. Cover the dish and put it into the OTG for 15 min. Serve sprinkled with sultanas, nuts, fresh onions and coriander.

GRILLED CHICKEN

Ingredients

Chicken	1 medium sized
Curd	1/4 cup
Juice of garlic and ginger	1 tsp
Juice of onion	2 tsps
Salt	1/2 tsp
Red chilli powder	1/4 tsp
Red colour powder (tandoori colour)	1/2 tsp
Jeera powder	1 tsp
Vinegar	1 tsp
Lime	1/2
Oil	1 tsp

Setting

Cooking time	15-20 minutes
Cooking temperature	180ºC
Shelf placement	Toasting centre
Heater select	Both

Method

Wash & cut the chicken into 4 to 6 pieces and insert deep cuts in the flesh with a sharp knife. In a bowl, mix all the ingredients mentioned above. Rub and mix well into all the chicken pieces and then let the pieces remain in the bowl for at least two hours. The longer they stay the better it is. Arrange the pieces on the wire grill and toast for about 15 minutes using the drip tray below the grill. Remove the tray and toast for another 15-20 minutes. Bring out the chicken, apply some oil or ghee, sprinkle some meat masala and then squeeze lime over it. Serve hot with onion rings and hot mint sauce.

SHEEKH KABABS

Ingredients

Minced meat	500 gms
Onion	1 large
Green chillies	2 nos.
Garlic	Six cloves
Ginger	A little
Fresh mint and coriander leaves	A handful
Garam masala	1 teaspoon
Salt and chilli powder	To taste

Setting

Cooking time	10-20 minutes
Cooking temperature	160ºC
Shelf placement	Centre

Method

Mince all the ingredients into a very fine paste in an electric blender. Grease the skewers lightly and taking a little of this mixture in the palm of the hand, press it around the skewers so that a long kabab is formed on the skewers. Leave these skewers to rest for about 10 minutes. Preheat oven. Arrange the skewers in the preheated oven and toast for about 10-12 minutes, till the kababs become brown. Keep turning the skewers until all the kababs are evenly cooked. Take out and serve with mint sauce.

WARRANTY

This product comes with a warranty of 12 months from the date of purchase as specified on the warranty card. This is against all defective material or workmanship. In the event of a defect, Future Value Retail Limited or KORYO Authorized Service Centre undertakes to repair the set, free of charge, during the warranty period.

In the event of a defect developing in the product, contact KORYO Customer Care or KORYO Authorized Service Centre and provide information about the defect, the model number and serial number of the product.

THIS WARRANTY IS VOID IF

1. The completely filled warranty card is not presented to the authorised personnel at the time of servicing of the product.
2. The product is not operated according to the instructions given in the user manual.
3. Defects are caused by improper or reckless use.
4. Modifications or alterations have been made to the product or if the product has been tampered with,in any manner whatsoever.
5. Repairs to the product are carried out by anyone other than an authorised company representative.
6. For defects other than faulty parts or workmanship such as damage due to lightning, abnormal voltage, spillages, dust, accidental damage, etc.
7. The serial number is deleted or altered.
8. Used for any non–domestic purpose.

OTHER TERMS AND CONDITIONS

1. Repairs or replacement will be carried out either by a Future Value Retail Limited authorised customer care centre or by a representative.
2. All expenses incurred in collecting the unit(s) or part(s) thereof from the Customer Service Centre, as well as any other expenses and incidentals will be borne by the customer.
3. Whilst the company will make every effort to carry out repairs at the earliest, it is made expressly clear that the company is under no obligation to do so in a specified period of time.
4. The company or its authorised customer centre reserves the right to retain any part(s) or component(s) replaced at its discretion, in the event of a defect being noticed in the equipment during the warranty

WARRANTY CARD

THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY,
SIGNED AND STAMPED BY THE DEALER ON DATE OF PURCHASE

MODEL NO : _____ SERIAL NO : _____

CUSTOMER NAME : _____

ADDRESS : _____

_____

_____

PHONE NO : RESIDENCE : _____ OFFICE : _____

INVOICE/CASH BILL NO : _____

DATE OF PURCHASE : _____

CUSTOMER SIGNATURE : _____

DEALER'S STAMP

* For service request kindly contact Customer Care Centre at : 1800-425-7722, 080-26577722
* Please mail in queries to feedback@koryoworld.com

Also Available		
Microwave Oven	Mixer Grinder	Split Air Conditioner
Induction Cook Top	Juicer Extractor	Window Air Conditioner
OTG	Juicer Mixer Grinder	Geyser
Electric Cooker	Slow Juicer	Room Heater
Electric Kettle	Steam & Dry Iron	Immersion Heater
Pop-Up Toaster	Hair Dryer	Hand Blender
Sandwich Maker	Vacuum Cleaner	Fan
Electric Pressure Cooker	Washing Machine	Emergency Light

KORYO™

Imported by:
Future Value Retail Limited
Tower C, 9th Floor, 247 Park, L.B.S. Marg, Vikhroli (West),
Mumbai - 400 083, Maharashtra, India.